

# GLUTEN FREE MENU

Please inform staff that you are celiac or gluten intolerant before ordering

## SMALL DISHES

Pacific Oysters w/vinaigrette 5

Kilpatrick Oysters 6

Marinated manzanillo olives in citrus zest, chilli & herbs 11

Portarlinton mussels in a tomato, sherry and speck sauce 22

Baked scallop, cauliflower puree & crispy pancetta  
(2 per serve) 16

Saganaki with honey and orange 18

Salt & pepper calamari, cucumber, chickpea, mint & chardonnay vinaigrette  
salad 18

## LARGE DISHES

Beef cheek in red wine, pumpkin puree, burnt butter & fennel salad 36

Red lentil dahl, fried chickpeas, crispy kale, basmati rice & mango chutney 30

Pan seared barramundi fillet with braised leeks, peas and braised spuds in fish stock  
and butter sauce with chive garnish & chilli dust 40

Roasted Duck leg with beetroot compote, crispy pancetta and chicken sauce 38

## THE GRILL

Porterhouse (300g) 43

Eye Fillet (225g) 49

Scotch (300g) 48

Wagyu Rump (400g) 49

Choice of Cafe de Paris butter, green peppercorn, jus or mushroom sauce. Served  
with pomme puree & herb salad or season greens +4

**SAWYERS ARMS**  
• TAVERN •